

## Notes for RAGBRAI Towns

- 1) Permits- Temporary Food Permits are required for all temporary food stands with a few exceptions:
  - a) If they are a non-profit group/organization, their stand is on their own property and they are not serving more than one day.
  - b) A licensed Food Service Establishment that is operating a temporary food stand on their own property.
  - c) A temporary food stand that is selling only packaged non-potentially hazardous foods, i.e. soda, Gatorade, chips, candy bars, etc.
- 2) Applications for temporary food stands can be obtained from the Department of Inspections & Appeals or from one of their local contracts. The cost of the license is \$33.50.
- 3) Potentially hazardous food (meats, sandwiches, pastas, cream-type salads, dairy products, etc.) must come from a licensed food establishment.
- 4) Food must be prepared on site or come from a licensed food establishment except that a non-profit stand may serve non-potentially hazardous food (food pies, etc.) from an unapproved source for the duration of the event.
- 5) No bare hand contact with ready-to-eat foods (food that requires no further cooking) will be allowed in any licensed food stand. Utilize tongs, deli tissues, or plastic/latex gloves.
- 6) Handwashing stations must be set up at all stands selling unpackaged foods. If hot and cold running water is not available, utilize igloo coolers filled with hot/warm water, spigot and catch basin. Provide hand cleanser and paper towels at the hand washing station.
- 7) Potentially hazardous food must be kept hot (135°F or above) or cold (41°F or below).
- 8) Food must be protected from contamination at all times.
- 9) If bottled foods are stored in ice, the ice must be drained, so that the lids are not floating in water where people are putting their hands.
- 10) Logs must be kept of all workers in temporary food stands, voluntary or not, for at least 30 days after the event, in the case follow-up of a foodborne illness outbreak is necessary.